

Clendenen Family Vineyards



2019 Pinot Noir, Rancho La Cuna



Owned by the Clendenen family, Rancho La Cuna Vineyard is located in the heart of the Los Alamos Valley with the vines situated on steep hillsides. It is a small vineyard (about 15 acres) but a significant one. After 10 years of production, the Rancho La Cuna Pinots are showing their “stuff”. The fruit is distinctive producing contemplative, savory Pinots that have layered complexity. Los Alamos Valley does not have an appellation although it deserves one; consequently the labels carry the designation “Santa Barbara County”.

AT A GLANCE

APPELLATION:
Santa Barbara County

VINEYARD:
Rancho La Cuna

VARIETAL:
100% Pinot Noir

COOPERAGE:
24 months, 100% new François
Frères French oak barrels

HARVEST: September 25, 2019

ALCOHOL: 13.5%

ACIDITY: 5.4 g/L

pH: 3.56

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$50

CLENDENEN FAMILY VINEYARDS

Created in 2000, the Clendenen Family brand is a project of passion. There is no doubt quality is here along with the ABC signature of balance, finesse, and longevity. Clendenen Family wines diversity offers something for everyone. The wines are true to their varietal characteristics, are beautifully balanced, and reflect the skill of the winemaking.

From The Winemaker

The vines at Rancho La Cuna are situated on steep hillsides. The Pinot section is planted mainly to clone 115 with a small amount of 828. All of our Pinot Noir is hand-picked, and processed soon after harvest. The grapes arrive at the winery cool, have a slow, cool fermentation, and are manually punched down at least two times per day to gently extract all the “good stuff” from the grapes. After fermentation, the wine is aged in 100% new François Frères French oak barrels for 24 months, then bottled without filtration. Rancho La Cuna Pinots are not simple fruit bombs. They are supple, elegant, and so well balanced that the many varied flavors coexist harmoniously all in one wine. The wine will continue to age gracefully for ten to fifteen years though they have aged well for much longer.

Tasting Notes

This is a powerful Pinot, not by density but by beautifully stated fruit within a firm, layered structure. A bouquet of cranberry, plum, mint, rose petal, dried herbs, and spice is joined on the palate with notes of dark cherry, clove, red licorice, and black tea backed by a soft oak toastiness.

Food Pairings

Match this savory Pinot with grilled pork or lamb chops, roast spiced duck with plums, or Porcini mushroom risotto.

Au Bon Climat & Clendenen Family Vineyards

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